APINARA

BY NARA THAI CUISINE

BANGKOK EST. 2004

ABOUT APINARA

Apinara is a narration of authentic Thai cuisine. Taking inspiration from age-old recipes and the essence of simple ingredients, Apinara expresses a profound appreciation of culturally influenced cooking through every dish. Sensations beyond taste are elevated, pairing exotic flavours with vibrant colours and luscious aromas.

Awarded 10 years consecutively as “Thailand Tatler’s Best Restaurants”, the winning Nara team is proud to bring you Apinara Thai Cuisine and Bar – a timeless representation of Thai cuisine and the unique delights of Thai tradition.

HK EXCLUSIVE COCKTAIL

HK **Are You Tired Honey**

Mekhong, Lime Juice, Honey, Cinnamon Syrup

$108

HK **Sanctuary of Truth**

Rum, Pimm's, Passion Fruit Juice, Apple Juice, Lime Juice, Vanilla Syrup

$118

HK **Siam Myth**

Vodka, Pineapple Juice, Lime Juice, Chili, Lemongrass

$118

HK 香港限定 HK Only

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server. 如有特殊飲食需要或食物敏感，請於下單時告知侍應生。

SPECIALTY COCKTAIL

Bull on Fire

Rum, Lime Juice,
Honey Syrup, Nutmeg,
Cinnamon Stick

$108

Thai Tea

Thai Tea, Rum, Vanilla Syrup,
Crème de Cacao White,
Cream

$98

Siam Rose Mojito

Lime Juice, Tequila, Rose
Syrup, Mint Leave

$108

Apinara Cocktail

Mekhong Whisky, Pineapple
Juice, Lime Juice, Cinnamon
Syrup, Pineapple, Ginger

$108

Ayuthya Sunrise

Bombay Gin, Lime Juice,
Apple Juice, Elderflower
Syrup, Egg White

$108

Love Letter

Rum, Pandan Juice,
Lime Juice, Honey Syrup

$108

Phi Phi Island

Gin, Lemongrass Juice,
Lime Juice, Lemongrass
Syrup, Cucumber

$108

Tuk Tuk

Vodka, Lychee Liqueur,
Pineapple Juice, Lime Juice,
Syrup, Thai Basil

$108

Tom Yum in a Glass

Home-infused Tom Yum
Vodka, Lime Juice,
Ginger Beer

$98

Butterfly Pea Mojito

Rum, Auchan Juice, Lime Juice

$98

Thai Sabai

Mekhong Whisky, Lime
Juice, Soda,

$88

On the Beach

Mekhong Whisky, Malibu,
Pineapple Juice, Apple Juice,
Lime Juice

$88

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CLASSIC COCKTAIL

Bangkok Sling	$98	Cosmopolitan	$98	Pina Colada	$88
Old Fashioned	$98	New York Sour	$88	Mojito	$88
Mai Thai	$88	Negroni	$98	Manhattan	$98

MOCKTAIL

Sleeping Willow

Mango Juice, Mango, Basil, Honey

$78

Sunday Brunch

Watermelon Juice, Lime Juice, Cinnamon Syrup, Soda, Fresh Mint

$68

Window Shopper

Coconut Ice Cream, Pina Colada Syrup, Mango Juice, Sticky Rice

$78

Baby Woo Woo

Peach Syrup, Cranberry Juice, Soda

$68

Aloe Vera Drink

Aloe Vera, Lime Juice, Lemongrass Syrup, Honey

$68

THAI SPECIAL DRINKS

Young Coconut

$55

Thai Milk Tea

$48

Fresh Lime Soda

$48

Butterfly Pea Tea

$48

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HONG KONG CRAFT BEER

獅子山下
Lion Rock Signature (Pale Ale)

Silky foam, refreshing complex fruity taste. Aroma of peach and gooseberries.

$80

冰山雪蓮
Icy Lotus (White IPA)

Light malts, strong hops. Fragrant blend of blueberry, orange peel, passion fruit and lychee.

$80

一代宗師
Grandmaestro (IPA)

Balanced bitter and hoppy taste. Aroma of passion fruit, peach, gooseberries, citrus fruits, black currant and pine.

$80

1997 Nineteen Ninety-Seven (IPA)

Bitter taste and little spicy. Aroma of tangerine, grapefruit, grass and magnolia floral tones.

$80

THAI BEER

Chalawan Pale Ale

Amber color with floral and citrus with lychee notes. Bold but smooth in flavour.

$85

Chatri

Bright golden color with aroma of grapefruit and citrus. Medium body, light carbonation with long finish.

$85

Seven Days

A Belgian-style Witbier brewed from wheat and selected finest Belgian yeast to give spices and orange peel aroma.

$85

Tire Burning Weizen

A German-style beer brewed from wheat and German Weizen yeast to show scents of clove and banana.

$85

The Dark Side

Roasted malt creates the dark color and gives a strong coffee aroma with medium-high body.

$85

Coconut Cream Ale

A hybrid between ale and lager with a light body and coconut aroma.

$85

BOTTLE

Heineken

$65

Corona

$65

DRAFT

SINGHA BEER

Singha

$85

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APPETIZER
前菜

Signature Appetizer Platter
泰式小食拼盤
$188

Assorted Satay Platter (Pork, Chicken and Prawns)
沙嗲拼盤(豬,雞及蝦)
$108

Larb Tord
Spicy Northeastern Pork Balls
炸泰式東北豬肉丸
$108

Satay
BBQ Pork Satay
黃薑豬肉沙嗲
$88

Recommended Dish 推介菜式 | Spicy Dish 辣味菜式 | Contains Nuts 含果仁 | HK Only 香港限定 | 20mins Preparation Time 需20分鐘製作時間

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Mieng Moo Sup
Minced Pork Salad with Rice Noodle Sheets
秘製肉碎沙律手包米紙卷
$98

Koh Moo Tord Hgar
Deep-fried Pork Neck
泰式芝麻豬頸肉
$98

Gai Hor Bai Toei
Chicken Pandan
班蘭香葉包雞
$88

Peek Gai Sab
Spicy Fried Chicken Wings
香辣炸雞翼
$88

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Kung Chae Nampla

Prawn Carpaccio
泰式生蝦
$138

Tord Man Kung

Shrimp Cakes
炸蝦餅
$108

Tord Man Pla

Thai Fish Cakes
泰式魚餅
$108

Plamuk Tord

Crispy Pepper Salt Squid
椒鹽脆魷魚
$108

Poi Pai

Vegetarian Spring Rolls
泰式脆春卷
$78

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SALAD
沙律

Som Tam Moo Krob

Spicy Papaya Salad with
Pork Crackling
燒肉青木瓜沙律
$118

Yum Woonsen

Spicy Jelly Vermicelli Salad with
Pork and Prawns
豬肉大蝦粉絲沙律
$118

Yum Nua Yang

Grilled Wagyu Beef Salad
炭燒牛肉沙律
$118

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Yum Som O

Pomelo Salad with Prawns

大蝦柚子沙律

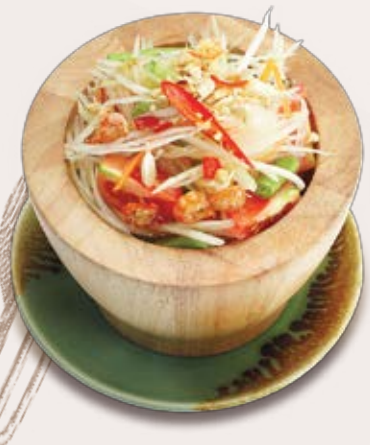
$108

Kai Jiew Cha-OM Pla Talay

Spicy Seafood with Cha-om Omelette

海鮮沙律伴香菜奄列

$128



Som Tam

Spicy Papaya Salad

青木瓜沙律

$98

Larb Taohoo

Northeastern Spicy Tofu Salad

泰式辣豆腐沙律

$78

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SOUP 湯品

Tom Yum Kung

Tom Yum Kung with Prawns
大蝦冬蔭功
$118

Tom Ka Kai

Coconut Chicken Soup
椰子雞湯
$108

Kang Juet Taohoo Moo Sab

Minced Pork with Tofu and Vermicelli Soup
肉碎豆腐粉絲湯
$98

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SEAFOOD
海鮮

Phunim Phad Pong Karee
Yellow Curry Soft Shell Crab
黃咖喱軟殼蟹
$238

Phunim Phad Prik Thai Orn
Stir-fried Soft Shell Crab with Peppercorns
胡椒軟殼蟹
$208

Chuchee Kung
Red Curry Fried Prawns
紅咖喱蝦
$198

Kung Oap Woonsen
Stir-fried Prawns with Vermicelli
粉絲炒蝦
$198

Kung Phad Pong Karee
Yellow Curry Prawns
黃咖喱蝦
$198

Kung Tord Kratiem
King Prawns Stir-fried with Garlic and Peppercorns
蒜香胡椒炒蝦
$198

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Pla Kaphong Neung Manao

Steamed Sea Bass with Spicy Lime Sauce

酸辣青檸汁蒸鱸魚

$258

Pla Kaphong Kha

Steamed Sea Bass with Plum and Minced Pork Soup in Stove Tray

明爐黃梨肉碎蒸鱸魚

$268

Pla Phad Pong Karee

Yellow Curry Crispy Sea Bass

黃咖喱脆鱸魚

$258

Pla Kaphong Tord Takrai

Crispy Sea Bass with Lemongrass and Fried Garlic

香茅炸蒜脆鱸魚

$258

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肉類及咖喱 MEAT & CURRY

Grilled Wagyu Beef Steak with Papaya Salad and Spicy Tamarind Sauce

炭燒和牛扒
配青木瓜沙律及酸子醬
$258

HK Moo Yang Set

Grilled Pork Neck with Papaya Salad
炭燒豬頸肉
配青木瓜沙律
$128

HK Gai Yang Set

Grilled Chicken with Papaya Salad
炭燒雞扒
配青木瓜沙律
$108

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Kang Kiew Wan Gai
Green Curry Chicken
青咖喱雞 $118

Massaman Nua Nong
Massaman Curry Beef Shin
馬莎文咖喱牛腱 $128

Kang Ped Phed Yang Lychee
Roasted Duck Red Curry
with Lychees
荔枝紅咖喱火鴨
$138

Kang Moo Yang Bai Cha Plu
Roasted Pork in Curry
香葉豬頸肉咖喱
$128

Massaman Ka Kae
Massaman Curry Lamb Shank
馬莎文咖喱羊膝
$208

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NOODLES 麵食

Sen Yai Phad Man Kung
Stir-fried Rice Noodles with Prawns and Roe Paste
大蝦蝦頭膏炒河粉
$108

Phad See Eiw
Stir-fried Noodles with Pork
泰式豬肉炒河粉
$108

HK **Phad Thai Diet**
Shredded Papaya with Prawns in Phad Thai Style
大蝦炒木瓜絲
$128

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Phad Thai Kung Sod
Phad Thai Noodles with Prawns
大蝦炒金邊粉
$118

Kuay Tiew Tom Yum Pla
Tom Yum Fish Noodles in Soup
冬蔭功魚片湯米線
$98

Lard Nar Gai
Braised Noodles with Chicken
濕炒雞肉河
$98

Kuay Tiew Tom Yum
Tom Yum Glass Noodles with Pork
清冬蔭功豬肉粉絲
$98

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RICE 泰式飯

Kao Phad Tom Yum
Tom Yum Prawns Fried Rice
河蝦冬蔭炒飯
$128

Phad Krapao with Fried Egg
Minced Pork and Fried Egg with Rice
泰式肉碎煎蛋飯
$108

Kao Phad Poo
Fried Rice with Crab
泰式蟹肉炒飯
$108

Kao Phad Samunprai
Fried Butterfly Pea Rice with
Crispy Fish and Thai Herbs
泰式香草脆魚炒蝶豆花飯
$108

Kao Phad Sapparod
Pineapple Fried Rice with
Chicken and Pork Floss
菠蘿肉鬆雞絲炒飯
$118

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VEGETABLES
蔬菜

Phad Pak Bung
Stir-fried Morning Glory
椒絲飛天通菜
$78

Ka Nar Pla Khem
Stir-fried Kale with
Thai Salted Fish
泰式咸魚炒芥蘭
$78

Kalumpree Phad Nampla
Stir-fried Baby Cabbage
with Garlic
香蒜炒椰菜苗
$78

Phad Pak Ruam
Stir-fried Seasonal Vegetables
with Oyster Sauce
泰式炒雜菜
$78

Ka Nar Phad Num Man Hoi Nua
Stir-fried Kale with Beef
蠔油芥蘭炒牛肉
$98

Phad Ka Theiym
Stir-fried Broccoli with Garlic
香蒜炒西蘭花
$78

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其它 SIDE DISHES

Jasmine Rice
白飯
$20

Red Rice
紅米飯
$20

Sticky Rice
糯米飯
$20

Butterfly Pea Rice
蝶豆花飯
$20

Roti Prata
印度薄餅
$30

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甜點 DESSERT

Signature Apinara
Mango / Coconut / Thai Tea
Shaved Snow Ice with 8 Toppings

Apinara 芒果/椰子/奶茶 棉花冰
伴8式配料
$88

Thai Tea Pancake with
Thai Tea Ice Cream

泰式奶茶班戟伴
泰式奶茶雪糕
$88

Pandan Pancake with
Vanilla Ice Cream

班蘭班戟伴雲尼拿雪糕
$88

Durian Ice Cream
with Durian Sticky Rice

榴槤雪糕伴榴槤糯米飯
$88

Longan Coconut
Rice Pudding

龍眼椰子布丁
$68

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Mango Sticky Rice
with Coconut Milk
芒果糯米飯伴椰奶
$78

Shaved Ice with Grass
Jelly and Syrup
涼粉刨冰
$58

Shaved Ice Thai Ruby
with Coconut Syrup
粉紅椰糖刨冰
$58

Grilled Pineapple with
Colourful Coconut Ice Cream
燒菠蘿伴七彩椰子雪糕
$68

Ice Cream Scoop
Choose any 2 flavours:
Colourful Coconut / Durian / Thai Tea /
Coconut / Vanilla
雪糕球
任擇兩款口味:
七彩椰子 / 榴槤 / 泰式奶茶 /
椰子 / 雲尼拿
$68

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CHILDREN'S WEEKLY SPECIAL MENU
泰式兒童餐

$88

Appetizer 前菜

Soup 熱湯

Main 主菜

Rice 白飯

Dessert 甜品

Please enquire your server about the weekly menu.

請向侍應生查詢本週餐牌。

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Recommended Dish 推介菜式

Spicy Dish 辣味菜式

Contains Nuts 含果仁

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COFFEE

Thai Coffee (O-Leang)	$45
Regular Coffee	$45

NARA HAND PICKED HERBAL TEA

Lemongrass	$45
Roselle	$45
Pandanus	$45

AROMATIC TEA

Orange Root Ceylon	$45
Ayuvedic Detox	$45
Honeybush Slender	$45
Fruit of the Forest	$45
Earl Grey	$45
Peppermint	$45
Jasmine	$45

JUICE

Orange Juice	$55
Apple Juice	$55
Watermelon Juice	$55
Pineapple Juice	$55

SOFT DRINKS

Aqua Panna	$58
San Pellegrino	$58
Coke	$38
Diet Coke	$38
Sprite	$38
Ginger Ale	$38
Tonic	$38
Soda Water	$38
Ginger Beer	$38

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THAI SPIRIT

Mekhong	$80
Chalong Bay	$100

VODKA

Stolichnaya	$80
Grey Goose	$100

GIN

Bombay Sapphire	$80
Hendrick’s	$110

RUM

Bacardi Carta Blanc	$80
Captain Morgan	$80

WHISKY

Johnnie Walker Black Label	$90
Macallan 12yrs	$120
Laphroaig 10yrs	$130
Hibiki 12yrs	$180

TEQUILA

Jose Cuervo Silver	$80
Patrón Silver	$110

CALVADOS

Père Magloire Fine	$95

COGNAC

Hennessy V.S.O.P.	$110

FORTIFIED WINE

Taylor's Tawny Port	$80

BOURBON WHISKY

Buffalo Trace	$100
Maker's Mark	$110

LIQUEUR

Amaretto Disaronno	$80
Cherry Heering	$85
Cointreau	$85
Giffard Crème de Cacao White	$80
Kahlúa	$80
Malibu	$80
Midori Melon	$85
Massenez Crème de Pêche	$80
Grand Marnier	$85
Massenez Liqueur de Litchi	$80
Drambuie	$90

APERITIF

Campari	$80
Aperol	$80

VERMOUTH

Dolin Rouge Dry	$80
Dolin Rouge Blanc	$80
Dolin Rouge Rosso	$80

ARMAGNAC

Blanche d' Armagnac (Non Aged)	$120

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CHAMPAGNE

	VINTAGE	BY GLASS	BY BOTTLE
Legras & Haas, Tradition Brut	NV	$128	$650
Moët & Chandon Brut Imperial	NV	$198	$990
Delamotte Brut	NV		$880
Egly-Ouriet, Grand Cru Brut Rose	NV		$1680
Veuve Clicquot Yellow Label	NV		$1080
Gaston Chiquet Champagne Tradition Brut	NV		$860

WHITE

Chardonnay, Cathedral Cellar, South Africa – Western Cape	2014	$88	$420
Gewurztraminer, Seifried, New Zealand – Nelson	2014	$98	$470
Sauvignon Blanc, Kuru Kuru, New Zealand – Marlborough	2015	$78	$370
Viura + Garancha Blanca, Valenciso Blanco, Spain – Rioja	2014		$460
Chardonnay, Jip Jip Rocks, Australia – Padthaway	2013		$400
Riesling + Gewurztraminer + Chardonnay, Tua Rita, Lodano, Italy – Tuscany	2014		$830
Ribolla Gialla + Riesling + Tocai Friulano, Jermann Vinnae, Italy – Friuli	2009		$560
Chardonnay, Comtes Lafon Macon Milly Lamartine Clos du Four, France – Burgundy	2014		$680
Sauvignon Blanc, Domaine Bailly-Reverdy, Sancerre Point d' Orgue, France – Loire	2013		$680
Chardonnay - Billaud Simon Chablis, France – Burgundy	2015		$460
Viognier, Domaine de Triennes, France – Provence	2011		$580
Riesling Kabinett Trocken, Robert Weil, Germany – Rheingau	2013		$720
Chardonnay, Domaine Rémi Jobard, Meursault Narvaux, France – Burgundy	2011		$1380
Chardonnay, Domaine Hubert Lamy, Chassagne Montrachet, Le Concis du Champs, France – Burgundy	2014		$1180

RED

Bordeaux Blend, Petit Corbin Despagne, France – St. Emilion Grand Cru	2007	$110	$520
Pinot Noir, Tarras Vineyards, New Zealand – Central Otago	2014	$130	$620
Malbec, Finca La Linda, Argentina – Mendoza	2014	$68	$320
Cabernet Sauvignon + Shiraz, Longview, Australia – Adelaide Hills	2014	$78	$380
Shiraz, Two Hands, Angel Share, Australia – McLaren Vale	2014		$580
Cabernet Sauvignon, Sally's Paddock, Sally's Hill, Australia – Victoria	2014		$700
Bordeaux Blend, Château Carignan	2012		$480
Pinot Noir, Mahi, New Zealand – Marlborough	2013		$600
Cabernet Sauvignon, Fisher Vineyards Unity, California – Napa Valley	2013		$1180
Malbec, Dominio del Plata Crios, Argentina – Mendoza	2013/15		$380
Tempranillo, Valenciso Reserva, Spain – Rioja	2008		$750
Sangiovese, Canalicchio di Sopra, Rosso di Montalcino, Italy – Tuscany	2013		$580
Pinot Noir, Domaine Gilles Burguet, Gevrey – Chambertin 1er Cru Lavaux Saint – Jacques, France - Burgundy	2003		$1780

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APINARA ALC Menu Inserts Specification

Size: 260mmW x 315mmH
Colour: 4C + 4C
Paper: 210gsm Art Card
Finishing: B/S Matt Lamination, 1 Folding Line and 2 Punch Holes (5mm)
26 Pages / Set

2 Punch Holes

1 Folding Line